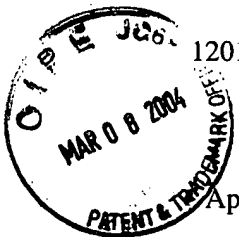


1732



1201.68381

## PATENT APPLICATION

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant: Graciela W. Padua  
 Serial No.: 10/667,986  
 Conf. No.: 1967  
 Filed: 9/22/2003  
 For: METHOD OF MANUFACTURING  
 IMPROVED CORN ZEIN RESIN  
 FILMS, SHEETS, AND ARTICLES  
 Art Unit: 1732  
 Examiner: Unassigned

*I hereby certify that this paper is being deposited with the United States Postal Service as FIRST-CLASS mail in an envelope addressed to: Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450, on this date.*

Mar. 4, 2004

A. B. R.

Date

Registration No. 43,874

F-CLASS.WCM

Appr. February 20, 1998

Attorney for Applicant(s)

INFORMATION DISCLOSURE STATEMENT

Commissioner for Patents  
 P.O. Box 1450  
 Alexandria, VA 22313-1450

Dear Sir:

This IDS is submitted under 37 C.F.R. § 1.97(b) within either of the following time periods, whichever occurs last:

- (a) within three months of either the filing date of the national application or the date of entry into the national stage; or
- (b) before the mailing date of first office action on the merits (i.e., not including actions such as restriction requirements).

Applicant(s) submit herewith Form PTO-1449 (Information Disclosure Citation) together with copies of patents, publications or other information of which applicant(s) are aware, which applicant(s) believe may be material to the examination of this application and for which there may be a duty to disclose in accordance with 37 C.F.R. § 1.56. Applicant(s) respectfully submit that the citation of any reference on Form PTO-1449 does not constitute an admission that the reference qualifies as prior art.

It is requested that the information disclosed on the enclosed Form PTO-1449 be made of record in this application.

The Commissioner is hereby authorized to charge any additional fees which may be required to this application under 37 C.F.R. §§ 1.16-1.17, or to credit any overpayment, to Deposit Account No. 07-2069. A duplicate copy of this sheet is enclosed.

Respectfully submitted,

GREER, BURNS &amp; CRAIN, LTD.

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By:

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Arik B. Ranson

Registration No. 43,874

Form PTO-1449 U.S. Department of Commerce (Rev. 8-88) Patent and Trademark Office	Attorney Docket No.: 1201.68381	Serial No.: 10/667,986
<b>INFORMATION DISCLOSURE CITATION</b> (Use several sheets if necessary)	Applicant: Graciela Wild Padua	
	Filing Date: 9/22/2003	Group: 1732

MAR 08 2004

## U.S. PATENT DOCUMENTS

Examiner Patent & Trademark Office	Document Number	Date	Name	Class	Subclass	Filing Date If Appropriate
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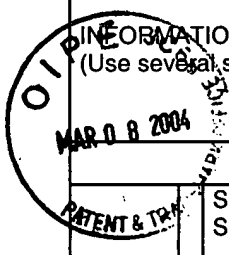
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						Yes	No
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